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Making Air Fryer Meringue is a delightful adventure that combines science and art to create a dessert that will impress even the most discerning palates. By whisking the egg whites to perfection, adding the secret ingredients, shaping and baking with care, and finally, adding the finishing touches, you will create a dessert that is as beautiful as it is delicious.

Prep Time	30 Min
Cook Time	30 Min
Servings	4

Ingredients

- 4 egg whites
- 215g (1 cup) caster sugar
- 1 tsp cornflour
- 1 tsp white vinegar
- 1 tsp vanilla extract
- Whipped cream to serve
- Raspberries, to serve
- Cadbury Caramilk chocolate, peeled into curls, to serve

Instructions

1. Use electric beaters to whisk the egg whites in a clean, dry bowl until firm peaks form. Add the sugar, 1 tbsp at a time, whisking constantly until the mixture is thick and glossy. Add the cornflour, vinegar and vanilla and beat until just combined.
2. Tear two 38cm sheets of baking paper. Spoon the mixture onto one sheet of baking paper. Use the back of a spoon to shape the meringue into an 18cm disc. Make an indent in the centre. Place the remaining piece of baking paper into the air fryer basket. Carefully lift the baking paper with the meringue into the basket, placing the paper at right angles to the first piece.
3. Air fry at 120°C for 30 minutes. Remove the air fryer drawer. Set the pavlova aside in the basket for 20 minutes to cool slightly before transferring to a wire rack (with the baking paper) to cool completely.
4. Use a large palette knife to carefully transfer the pavlova to a serving plate. Top with whipped cream, raspberries and Caramilk. Dust with icing sugar to serve.

Notes:

The paper may blow onto the meringue and stick a little, but after cooling just gently peel it away. We used a 7 litre air fryer for this recipe.